FRIDAY NIGHT MENU

August 15, 2025

<u>APPETIZERS</u>

LOADED GARLIC BREAD - 10.5

BUTTER CHICKEN POTATO SKINS -15

SAMPLER BASKET - 14

(Deep fried pickles, Cauliflower bites & Mozza Stix)

MAINS

BRUSCHETTA FLATBREAD - 18

Flatbread brushed in garlic spread then topped with in house made bruschetta mix, feta and topped with balsamic glaze.

BURGER SPECIAL - 20

TEXAS TAILGATE BURGER - 6oz beef patty atop crispy bbq chips and topped with cheddar cheese, fried onions, pickles, shredded lettuce and bbq sauce. Served with Fries.

FISH & CHIPS - 16

A 5oz fillet of haddock beer battered or baked to perfection, served with fries, tartar sauce, coleslaw and lemon.

10oz STRIPLOIN - 32

A 10oz New York Striploin cooked to your preference topped with fried onions. Served with loaded baked potato or fries and your choice of vegetables or sided salad.

CAJUN SHRIMP RICE BOWL - 20

Grilled Cajun shrimp atop wild rice with black beans, corn, tomatoes, avocado and onion. Drizzled with chipotle and Lima cream sauce.

WINGS (10) -17.50

10 wings fried and tossed in your choice of dry rub or wing sauce.

DESSERTS

LAVA CAKE - 7

APPLE BLOSSOM - 6

CHEESE CAKE - 9.5

WING SAUCES

• MILD, MEDIUM, HOT, HONEY GARLIC, SWEET THAI, BUFFALO, BBQ

DRY RUBS

 CAJUN, PINK PEPPERCORN LEMON, HONEY HABANERO

